

17TH APRIL DINNER MENU

- Homemade Soup served with a Busta Bannock 6.25
Sweet Marinated Orkney Herring Fillets served with Soured Cream 7.95
Homemade 'Blydoit' Mackerel Pate served with 'Skibhoul' Oatcakes 8.25
Deep Fried Potato Skins coated in a rich Orkney Cheddar Cheese Sauce 6.25
In House Cured Traditional Shetland Gravlax served with Homemade Bread 8.50
Poached Pear in a Sweet Vanilla Syrup accompanied by Refreshing Fruit Sorbet 6.25
Busta's Own Chicken Liver Pate served with a Mixed Berry Sauce & 'Skibhoul' Oatcakes 7.95
North Atlantic Pink Prawns coated with a Marie Rose Sauce served with Homemade Bread 8.50

- 12oz Aberdeen Angus Sirloin Steak with either White Wine & Mushroom or Cracked Black Peppercorn Sauce 26.95
'Blydoit' Haddock Deep-fried in Lerwick Brewery Batter or Breadcrumbs served with Tartar Sauce 19.95
Homemade Aberdeen Angus Beef & Orkney Cheddar Cheese Lasagne with Garlic Bread 16.95
Tagliatelle Pasta coated in a Creamy White Wine & Button Mushroom Sauce 14.95
Shetland Beef prepared in Black Peppercorn Gravy topped with Puff Pastry 19.95
Mixed Vegetables & Red Kidney Beans prepared in a Chilli Sauce 14.95
Fillet of 'Blydoit' Salmon drizzled with a Garlic & Parsley Butter 19.95
'Gremista Farm' Lamb prepared in a Thyme & Garlic Gravy 18.95
Chicken Breast prepared in a Hoi-sin & Sweet Chilli Sauce 17.95

All Main Courses are served with a choice of two sides from below:

- French Fries ~ Potato Wedges ~ Boiled Baby Potatoes ~ Baked Potato
Mashed Potato ~ Rice ~ Coleslaw ~ Salad ~ Fresh Vegetables

- Decadent Chocolate Brownie 6.25
Homemade Cheesecake 6.75
Sticky Toffee Pudding 6.25
Chocolate Mousse 6.25
Fresh Fruit Salad 5.25
Raspberry Fool 5.95
Fruit Crumble 6.25
Banoffee Pie 6.75



All Desserts served with either Shetland Cream or Mackie's Ice Cream